

SHELF-STABLE SOFT FLATBREADAbstract

A fully baked flatbread product is provided which can be stored under ambient conditions for extended periods of time and which retains its desirable soft texture for the shelf life of the product. Moreover, the fully baked, flatbread products of this invention retain their desirable soft texture throughout the entire shelf life of the products (e.g., about 6 months or even longer) if maintained under a modified atmosphere (i.e., low oxygen and preferably inert gas) at ambient conditions (i.e., about 60 to about 90°F). The fully baked flatbread is prepared from dough comprising, in baker's percentages, about 100 pounds flour, about 25 to about 40 pounds water, about 5 to about 20 pounds partially hydrogenated vegetable oil, about 5 to about 20 pounds glycerin, about 5 to about 20 pounds corn syrup solids, about 1 to about 3 pounds baking powder, about 1 to about 4 pounds dried yeast, about 1 to about 4 pounds salt, 0 to about 1 pounds potassium sorbate, 0 to about 1 pounds calcium propionate, 0 to about 2 pounds monoglycerides and diglycerides, 0 to about 2 pounds fumaric acid, 0 to about 1 pounds cysteine hydrochloride, and 0 to about 10 pounds spices and seasonings.